

WILD MUSHROOM GRAVY

GRAVY BASE (Yield 8 Litres)

INGREDIENTS

8 Liters Water

1 lb Beef Paste

1 lb Butter

3.5 Cups Flour

INSTRUCTIONS

In a pot bring water and beef paste to a boil.

In a separate pot on medium heat melt butter and add flour, cook while stirring with a wooden spoon for about 5 min (make sure you stir constantly so it doesn't brown).

Add 4 litres of stock mix to the flour/butter mix (which is called a roux) and whisk vigorously so there are no lumps.

Add another 2 litres and repeat process until all stock mix is incorporated, bring to a boil, strain and cool.

FOR SERVICE

INGREDIENTS

1 Deep 1/6th Gravy Base (2 litres)

1 Cup Cooked Wild Mushroom Mix (pre-cooked with canola oil, minced garlic, salt and pepper).

INSTRUCTIONS

Heat gravy base in pot, add cooked wild mushrooms.